

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD PROCESSING PLANT INSPECTION REPORT**

Violations cited in this report must be corrected immediately unless otherwise noted.

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**Insp Date:** 3/16/2015      **Business ID:** 112213FP  
**Business:** CSM BAKERY PRODUCTS

2410 S SCHEIDT LN  
 BONNER SPRINGS, KS 66012

**Inspection:** 63002034  
**Store ID:**  
**Phone:** 9134416310  
**Inspector:** KDA63  
**Reason:** 06 FDA Contract  
**Results:** Follow-up

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 03/16/15 | 09:10 AM | 02:00 PM | 4:50 | 0:25   | 5:15  | 0       |        |
| Total:   |          |          | 4:50 | 0:25   | 5:15  | 0       |        |

**PROCESSING PLANT PROFILE**

Insp. Notification Print      No. of Violations 7      Lic. Insp. Yes  
 Left Application Yes      Lic. Appr. Yes  
 Address Verified p

**BUILDING AND GROUNDS**

|   | Y  | N  | O  | A  | C  | R  |
|---|----|----|----|----|----|----|
| 1. Are premises free of harborage which may attract rodents, insects and other pests?   | p  | .. | .. | .. | .. | .. |
| 2. Is adequate drainage provided to avoid contamination of facilities and products?   | p  | .. | .. | .. | .. | .. |
| 3. Is sufficient space provided for the placement of equipment, storage of materials and for production operations?   | p  | .. | .. | .. | .. | .. |
| 4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?  | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   21 CFR 110.20(b)(4) Floors, walls, and ceilings in good repair<br>[Peeling paint on I Beam next to conveyor with exposed product at freezer entry, Line 109 in PDM room. ]  |    |    |    |    |    |    |
| 5. Are food and food contact surfaces protected from contamination in working areas?  | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   21 CFR 110.20(b)(2) Food protected from contamination, separated from operation likely to cause contamination.<br>[Egg WIC: Visible dirt and debris on blue plastic vat cover, covering vat of stuessel topping. Visible dirt and debris on top of 2 boxes of shredded carrots. Box and blue plastic bag containing carrots were open. Visible dirt and debris on lids of apple flavoring and plastic covering on tubs of sour cream. Oil and white substance on food contact surfaces of stainless steel bowls and scoop in clean utensil storage cabinet in wash room off dry side. ] |    |    |    |    |    |    |

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

## BUILDING AND GROUNDS

- |   | Y | N  | O  | A  | C  | R  |
|---|---|----|----|----|----|----|
| 6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?                                   | p | .. | .. | .. | .. | .. |
| 7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient? | p | .. | .. | .. | .. | .. |
| 8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?   | p | .. | .. | .. | .. | .. |
| 9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?  | p | .. | .. | .. | .. | .. |

## EQUIPMENT AND UTENSILS

- |   | Y  | N  | O  | A  | C  | R  |
|---|----|----|----|----|----|----|
| 10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas? | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   21 CFR 110.40(b)   <i>Food contact surface seams smooth. [Dented, rough interior surfaces on stainless steel measuring cup in line 105 area used for measuring flavoring. Cracked surface of interior of stainless steel dry mix scoop in prescale 103 area. Rough weld on grate leading to sensor in interior of hand dump 106.]</i>     |    |    |    |    |    |    |
| 11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?   | p  | .. | .. | .. | .. | .. |
| 12. Are refrigerator/freezer units equipped with suitable thermometers?   | p  | .. | .. | .. | .. | .. |

## SANITARY FACILITIES AND CONTROLS

- |  | Y  | N  | O  | A  | C  | R  |
|--|----|----|----|----|----|----|
| 13. Is the water supply from an approved source and adequate in quantity for its intended uses?  | p  | .. | .. | .. | .. | .. |
| 14. Are the water temperatures and pressures maintained at suitable levels for its intended use?   | p  | .. | .. | .. | .. | .. |
| 15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?   | p  | .. | .. | .. | .. | .. |
| 16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?  | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   21 CFR 110.37(b)(3)   <i>Plumbing-must not be a source of contamination [Strong sewer gas odor in the scoop and bake room. Product is exposed in this area. Spray nozzle at 3 vat sink hangs below flood rim level of sink in location next to blast freezer between line 108 and 109. COS, spray nozzle was repaired and water was ran into the floor drain of the scoop and bake room. ]</i> |    |    |    |    |    |    |
| 17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?  | p  | .. | .. | .. | .. | .. |
| 18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?   | p  | .. | .. | .. | .. | .. |
| 19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?   | p  | .. | .. | .. | .. | .. |

## SANITARY OPERATIONS

- |  | Y  | N  | O  | A  | C  | R  |
|--|----|----|----|----|----|----|
| 20. Is the facility kept clean and in good physical repair?  | p  | .. | .. | .. | .. | .. |
| 21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?   | .. | p  | .. | .. | p  | .. |
| <i>Fail Notes</i>   21 CFR 110.35(B)(2)   <i>Toxic materials identified and stored to prevent contamination [No label on bucket of clear liquid under table in area 108. Employee stated it was water, but it smelled of quat sanitizer. Employee then stated it did in fact contain quat sanitizer. COS, labeled]</i> |    |    |    |    |    |    |

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

## SANITARY OPERATIONS

Y N O A C R

22. Are all areas maintained free of insects, rodents, birds and other pests? p .. .. .
23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products? p .. .. .
24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination? p .. .. .
25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination? .. p .. .. .

*Fail Notes* | 21 CFR 110.35(e) *Cleaned and sanitized surfaces and utensils stored in a location and manner that protects from contamination [Stainless steel paddle found on floor of mezanine in 106 lower mixer area. ]*

## PROCESSES AND CONTROLS

Y N O A C R

26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed? .. p .. .. .
- Fail Notes* | K.S.A. 65-689 *Operating without a food processing license [Establishment food processing license was expired 3/31/14. No current license posted. QA Manager was given the application and credit card payment form.]*
27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used? p .. .. .
28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth? p .. .. .
29. Are packaging processes and materials adequate to prevent contamination? p .. .. .
30. Are only approved food and/or color additives used? p .. .. .
31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life? p .. .. .
32. Are weighing and measuring practices adequate to ensure the declared quantity of contents? p .. .. .
33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)? p .. .. .
34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration? p .. .. .
35. Does firm have a HACCP Plan? p .. .. .

## PERSONNEL

Y N O A C R

36. Are personnel with sores, infections, etc., restricted from handling food products? p .. .. .
37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food? p .. .. .
38. Do employees thoroughly wash hands as necessary? p .. .. .
39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas? p .. .. .

## TRANSPORTATION PRACTICES

Y N O A C R

40. Are food delivery vehicles clean and in good repair? .. .. p .. .. .
41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants? .. .. p .. .. .

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

## TRANSPORTATION PRACTICES

Y N O A C R

42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?

.. .. p .. .. ..

## EDUCATIONAL MATERIALS

The following educational materials were provided p

***This item has Notes. See Footnote 1 at end of questionnaire.***

|                       |             |   |
|-----------------------|-------------|---|
| Materials Distributed | FDA Handout | F.I.R.S.T. Handout                              |
|                       | FDA Handout | Reportable Food Registry<br>[FSMA User handout] |

## KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

### **Footnote 1**

#### **Notes:**

Accompanied by Carl Huffman, FDA.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/26/15

Inspection Report Number 63002034

Inspection Report Date 03/16/15

Establishment Name CSM BAKERY PRODUCTS

Physical Address 2410 S SCHEIDT LN City BONNER SPRINGS

Zip 66012

Additional Notes  
and Instructions

|  |
|--|
| <br><br><br><br><br><br><br><br><br><br> |
|--|

## VOLUNTARY DESTRUCTION REPORT

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### ACTIONS

Number of products Voluntarily Destroyed 2

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Shredded carrots Qty 60 Units lbs Value \$ 60.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Stuessel topping Qty 200 Units lbs Value \$ 100.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A